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USDA EGG PRODUCTS INSPECTION

A Safeguard for Quantity Buyers



U.S. DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE

USDA EGG PRODUCTS INSPECTION



Egg products are a convenience item for large-quantity food buyers and commercial manufacturers of food products. Whole eggs, whites, yolks, and various blends may be obtained in liquid, frozen, and dried form.

The U.S. Department of Agriculture's Consumer and Marketing Service inspects a large proportion of these products under a voluntary egg products inspection service which is paid for by the processors.

Officially inspected and passed products may carry the USDA inspection mark on the package.

The inspection program has strict requirements for plant sanitation and facilities.

Thorough and continuous inspection of all processing operations is conducted from the selection of the shell eggs for breaking to the final products.

After pasteurization, cooling, and packaging, the product is given a final check to further assure the wholesomeness of USDA-inspected egg products.

THE INSPECTION MARK ASSURES YOU



The products were processed under continuous supervision of a USDA-licensed inspector.

ST 2931- 14



The products were processed in a sanitary manner in an approved plant with proper facilities.

ST 2931- 16



The products were pasteurized in accordance with USDA's requirements.

ST 2932- 13

GUIDES FOR PURCHASING

- Specify that egg products bear the USDA inspection mark.
- Use the following approximate equivalents as a guide for amounts to purchase:

PRODUCT	SHELL EGG (LARGE SIZE) EQUIVALENT
<u>Pound</u>	<u>Number</u>
<u>Frozen:</u>	
Whole	10 whole eggs
Yolks	26 yolks
Whites	16 whites
<u>Dried</u>	
Whole	32 whole eggs
Yolks	54 yolks
Whites	100 whites

- In addition to the egg products available for large-quantity food buyers and commercial manufacturers, numerous items containing egg products (such as cake mixes, pudding mixes, and custards) are available for both quantity and retail purchasers.
- FOR INFORMATION on USDA's acceptance service, which is designed to assist large-quantity buyers, and for a reference list of plants processing egg products under USDA supervision, write to Poultry Division, Consumer and Marketing Service, USDA, Washington, D.C. 20250.

GUIDES FOR STORING, THAWING, AND RECONSTITUTING

Careful handling is essential to prevent contamination of egg products. Thawed frozen eggs and reconstituted dried eggs are highly perishable. Follow the guides below:

FROZEN EGGS

- Store in freezer at 0 degrees Fahrenheit or below.
- Thaw only the amount needed at one time.
- Thaw in refrigerator—or to speed thawing, place container in cold running water without submerging it.
- Use thawed eggs immediately—or refrigerate promptly in an airtight container and use within 24 hours.

DRIED EGGS

- Store unopened packages in cool, dry place where temperature is not more than 50 degrees F.—preferably in refrigerator.
- After opening, refrigerate any unused portion in container with close-fitting lid.
- Reconstitute only the amount needed at one time.
- Reconstitute by blending with water—or combine with other dry ingredients in recipe and add amount of water needed to reconstitute.
- Use reconstituted eggs immediately, or refrigerate promptly in an airtight container and use within 1 hour.

GUIDES FOR AMOUNT TO USE

Egg product needed to replace specified numbers of whole eggs, egg yolks, or egg whites is shown below:

PRODUCT	AMOUNT OF PRODUCT TO USE	SHELL EGG EQUIVALENT
<u>Frozen</u> (thawed)		<u>Large size</u>
Whole	3 tbsp.....	1 egg
	2¼ cups.....	12 eggs
Yolks	1⅓ tbsp.....	1 egg
	1 cup.....	12 eggs
Whites	2 tbsp.....	1 egg
	1½ cups.....	12 eggs
<u>Dried</u> (sifted)		
Whole	2½ tbsp + 2½ tbsp. water.	1 egg
	2 cups + 2 cups water....	12 eggs
Yolks	2 tbsp. + 2 tsp. water....	1 egg
	1½ cups + ½ cup water...	12 eggs
Whites	2 tsp. + 2 tbsp. water....	1 egg
	½ cup + 1½ cups water...	12 eggs

**LOOK FOR THE USDA
INSPECTION MARK—ASSUR-
ANCE OF INSPECTED EGG
PRODUCTS**

